

## Little Bites

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| Boston Bay Smallgoods Prosciutto, Salopian Garlic Jam, Diana New Season Olive Oil | 10 |
| Sourdough, Whipped Cultured Butter                                                | 8  |
| 81 Acres Pork Croquette, Cheese Emulsion, Pickles                                 | 10 |
| All The Garden Pickles                                                            | 10 |
| Jane's Artichokes, Lemon, Pepita Gremolata, Burnt Butter Vinaigrette              | 8  |
| Diana Olive Oil Giant Green Olives, Fermented Lemon & Chilli                      | 10 |
| Steamed Spicy Beef Bun, Salopian Chilli Sauce                                     | 14 |
| Vegan Mapo Tofu Steamed Bun, Salopian Chilli Sauce                                | 14 |
| Little Tin Co. Fish Tins                                                          | 17 |

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## Small Delights

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| 81 Acres Pork Dumplings, Spicy Chilli Crisp Oil, Garden Fluff                    | 28 |
| Nomad Farms Beef Tongue Skewer, Salted Fish Aioli, Garden Rocket                 | 26 |
| Kimchi Pancake, Smoked Tofu, Radish, Green Onion, Taronga Almonds, Dan Dan Sauce | 26 |
| Port Lincoln Sardines, Berrima Octopus, Burnt Citrus Dressing, Hemp Seed         | 28 |

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## Substantial Delights

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| Mount Compass Angus Steak & 81 Acres Pork Kidney Pie, Lard Pastry, Duchess Potato | 44 |
| Nomad Farms BBQ Chicken, Asparagus, Tokyo Turnips, Miso Chicken Jus               | 45 |
| Pasture Raised Beef Steak, Farmer Tim's Onions, Jus                               | MP |
| Hand Rolled Cavatelli, Common Acre Kale, Asparagus, Broad Beans, Parmesan, Lemon  | 38 |
| Coorong Wild Mullet, Kinkawooka Mussels, Kohlrabi, Smokey Bisque, Pangrattato     | 45 |

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## On the Side

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| Smashed Potatoes, Grass Fed Beef Lard, Green Sauce                  | 15 |
| Hand Cut Chips, Garlic Mayonnaise, Garden Salt                      | 15 |
| All The Garden Leaves, Pineapple Sage Vinaigrette, McCarthy's Pears | 16 |

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## Let us Feed you

Our \$95 pp "Feed Me" menu, showcases our most-loved dishes from the garden, paddock, and sea. Enjoy a selection of small bites, substantial plates, and desserts. If there are any particular dishes you'd like to try or if you have dietary preferences, please let us know. For groups of 6 or more we only offer our Feed Me Menu.

The Salopian Kitchen Garden originally began at Karena's family home more than a decade ago, nurtured from a very simple desire to grow ingredients that we couldn't buy. With the generous assistance of the Jeffries Group, the garden came to life at the restaurant in 2024. Here, our gardener, Sammy, has brought her passion and dedication to the garden with her focus on turning every inch of space into edible plants, flowers, herbs and fruits.

Our shared vision is to have the garden supply a large percentage of the produce we use in the kitchen. When this is not possible, we work closely with local growers, makers, and like-minded creators who share our passion for ethical and sustainable food production.

The garden is the heart of who we are as a restaurant, providing not just ingredients but also shaping the seasonal menus and reflects our commitment to local, environmental, and sustainable values. The seasons of the garden dictate what we cook, preserve, and ferment, ensuring that every dish is deeply connected to the land and community.

Rest assured, we only use pasture raised, locally sourced beef and lamb, pasture raised free-range poultry and pork, and ethically sourced South Australian seafood.

Thank you for dining with us,

*Karena Armstrong, Alex & Sam Marchetti and Team Salopian*



### **Partner Suppliers**

- 81 Acres Pork
- Choice Mushrooms
- Diana Olive Oil & Olives
- The Smoking Log Co.
- Gazander Oysters
- Feather & Peck Eggs
- Nomad Farms Chicken & Hogget
- Dancing Wattle Vegetables
- Woodside Cheese Wrights
- Singing Magpie Produce
- The Dairy Man Barossa
- Southern Sky Pecan
- Little Tin Co.
- Fleurieu Milk Co.
- McCarthy's Orchard
- Common Acres
- Australian Meat Co; Wild Shot Venison & Paroo Kangaroo
- Denis Thorpe Beef
- Dirt(y) Inc. Foods
- Nathan Eats Wild Caught Fish
- Good Country Hemp
- Monapilla Estate Lamb
- Boston Bay Smallgoods Company
- Jack Henderson Seafoods
- Meadow to Plate Vegetables
- Taronga Almonds
- Olsson's Salt
- Tatachilla Chillies
- La Casa del Formaggio Cheese
- Dawn Patrol Coffee
- Fleurieu Providore
- Two Gulf's Crab

**Garden Partner** – Jeffries Group for all the Garden Soil

We make every effort to accommodate guest dietary needs, however we cannot guarantee that our food will be allergen free.  
10% surcharge on Sunday's.